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UNITED STATES
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OF AGRICULTURE

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OFFICE OF
INFORMATION

HOMEMAKERS' CHAT Thursday, April 24, 1941

(FOR BROADCAST USE ONLY)

Subject: "QUESTIONS AND ANSWERS." Information from various bureaus of the U. S. Department of Agriculture.

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Cotton, cooking and camping are the general topics covered by queries in today's mailbag. Or, put in other words, campus socks for college girls, beating egg whites just right, and club vacation camps in the National Forests. Various bureaus in the U. S. Department of Agriculture have helped answer these questions.

Since the cotton surplus is on everybody's tongue, we'll read the letter about campus socks first. There are a good many thousands of college girls who like to wear cotton ankle socks, and help create a demand for some of that cotton surplus. This mother writes:

"I have seen the new cotton stockings for women designed by the Bureau of Home Economics. Now I would like to ask whether the Bureau has given any attention to school girls' cotton socks--the knee length so fashionable just now. My oldest girl wears them the year around, and they take a lot of punishment from her heavy saddle shoes."

This question comes at a fortunate time, for the Bureau of Home Economics has just released some designs for good looking campus socks to hosiery manufacturers. These lisle socks are the latest addition to the cotton hosiery wardrobe designed by the Bureau. They've already been tried out at two girls' colleges,- one in Pennsylvania and one in Maryland, also in a girls' high school. These new socks are comfortable, better looking, and better wearing than the types worn previously. To make the yarn stronger, it was given a high twist. And to make the

yarn glossy and lustrous, it was mercerized.

Now we'll jump to a kitchen question. "How can you tell when an egg white is beaten enough?"

This is one of those questions that must be answered by "it all depends." That is, you beat egg whites to different stages for different purposes, the Bureau of Home Economics explains. And several things affect the way an egg white acts when you beat it. For example, eggs at room temperature will beat more readily than those taken directly from the refrigerator. Again, the thicker the egg white, the longer it may take to beat it, but the better the foam stands up and supports other ingredients when you add them. A flat beater used on a flat plate gives larger air bubbles and more volume than a rotary beater. But the rotary beater makes a finer, more stable foam, with less work and in a shorter time.

Now, as to how much to beat egg whites for different purposes.

For a soft pie meringue or an angel food cake made by the meringue method, you want a soft foam. This has smaller air bubbles and is white, glossy, and moist. It flows and does not form peaks.

Now if you're making a sponge cake you want to beat the egg whites to a stiff foam. This flows slightly but forms soft rounded peaks when you take out the egg beater. It is glossy and moist.

The egg white must be still stiffer for omelets, souffles, cake frostings, candies and hard meringues. It will no longer foam, and the air bubbles will be quite small. The surface is smooth, glossy and moist and the whole mass may slip in the bowl if you tilt it. The peaks will be pronounced and pointed and you can cut cleanly through the whites. This is the last stage and egg whites at this point are for leavening, or raising other material.

If you beat egg whites dry and dull, so that they begin to show small flakes,

particles may be thrown off the beater, and the eggs are overbeaten.

Our last question takes us out of the kitchen and into the forest. A homemaker writes: "The young people's club in our church would like to plan a short, low-cost vacation camp. Where could we find out about using a camp in one of the nearby National Forests?"

The Forest Service says that someone in this club should write to the Regional Forester in your region for a list of government and organization camps in the nearest National Forests. If you don't know of the regional Forest Service office address you can get that information directly from the Forest Service at Washington, D. C.

Then write to some of the organization secretaries or sponsors on this list for details as to who may use their camps, what dates are open, what facilities are available, and what the cost will be. The Regional Forester will tell you about the government camps, if there are any suitable ones near you. The Forest Service has built 30 camps in various places. These are operated under special permits by organizations such as Chambers of Commerce or Rotary or other businessmen's clubs. These government-owned camps have a capacity of 48 to 96 persons. They usually have sleeping cabins, a central kitchen and dining-hall, and a recreation hall. Wherever possible they have been located within easy reach of swimming pools, hiking trails, nature study areas or other localities of interest.

Then there are 213 permits for semi-private "organization camps" in the National Forests, and many of these can be borrowed or rented when not otherwise in use. They usually supply cooking equipment and bedding, and often a manager. These camps have been established for Camp Fire Girls, 4-H Clubs, church groups, fraternal organizations, and college study groups. Several cities have set up health camps and rehabilitation camps.

But you can get more precise information about the best place for your particular group if you write to your Regional Forester.

And now our time's up. Look for more questions and answers next Tuesday.

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